Shaffer® Dough Chunkers feed chunks of dough from the mixer area to downstream dividers or forming equipment. These machines can be used in the production of breads, buns, pizza crusts, flour tortillas, and more.

**Dough Chunker Models**

<table>
<thead>
<tr>
<th>Model*</th>
<th>Hopper Volume</th>
<th>Hopper Capacity</th>
<th>Maximum Production Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>cu ft</td>
<td>lb</td>
<td>lb/hr</td>
</tr>
<tr>
<td>RDC6</td>
<td>12</td>
<td>660</td>
<td>11800</td>
</tr>
<tr>
<td>RDC8</td>
<td>16</td>
<td>880</td>
<td>11800</td>
</tr>
<tr>
<td>RDC10</td>
<td>20</td>
<td>1100</td>
<td>11800</td>
</tr>
<tr>
<td>RDC13</td>
<td>26</td>
<td>1430</td>
<td>19700</td>
</tr>
<tr>
<td>RDC16</td>
<td>32</td>
<td>1760</td>
<td>19700</td>
</tr>
<tr>
<td>RDC20</td>
<td>40</td>
<td>2200</td>
<td>29560</td>
</tr>
<tr>
<td>RDC25</td>
<td>50</td>
<td>2750</td>
<td>29560</td>
</tr>
<tr>
<td>RDC28</td>
<td>56</td>
<td>3080</td>
<td>29560</td>
</tr>
<tr>
<td>RDC32</td>
<td>64</td>
<td>3520</td>
<td>29560</td>
</tr>
</tbody>
</table>

*Standard chunker cutter length and horsepower: 24" with 2 HP drive, 40" & 53" with 3 HP drive, 60" with 5 HP drive. Capacity is calculated based on 55 pounds per cubic foot.

**Shaffer® Dough Processing Equipment**

**Dough Pumps**

The Shaffer® Dough Pumps feed a stream of dough from the mixer area to downstream dividers or forming equipment.

**Conveyors**

Shaffer manufactures vertical and incline conveyors to move dough from the dough feeder to downstream equipment. Horizontal conveyors are also available and all conveyors are customized to meet your bakery's needs.

*Continued on reverse.*
Features

- **Heavy Duty Tubular Stainless Steel Frame Construction:** Mounted on heavy duty casters
- **Stainless Steel Sloped Dough Hopper**
- **STONEKOTE® Coated Cutters*:** Provide easy release of dough chunks
- **Variable Frequency Controls:** To match downstream equipment line speeds
- **Removable Discharge Conveyor:** For easy sanitation
- **Designed for Wash Down with NEMA 4X:** Operator and starter enclosures
- **Production Rates Over 29000 lb/hr:** Available on standard models
- **UL, cUL Compliant Controls**
- **BIScC Certified**
- **ANSI, USDA, and CE Compliant**

Optional Features

- Vertical or Incline Dough Conveyor Mounted to or Independent of Dough Chunker
- Dough Level Sensor
- Manual or Automatic Traversing Systems
- Back Splash
- Operator Controls Integrated with Mixer
- Dough Thermometer
- Hopper Oiler
- Load Cells
- Perimeter Guarding or Light Curtains on Hopper
- **STONEKOTE® Coated Hoppers***

*STONEKOTE® is a registered trademark of E. L. Stone Company.

For additional information or to request a quote, call +1.937.652.2151 or email info@shaffermixers.com.